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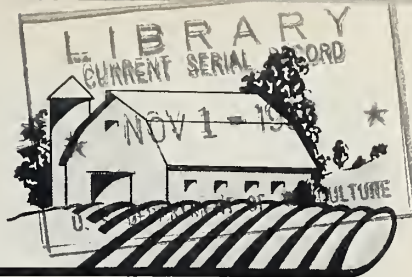
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U.S. DEPARTMENT OF AGRICULTURE

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Energy-Saving Kitchen-Workroom

Pictured here is the energy-saving kitchen-workroom designed by housing specialists of the U. S. Department of Agriculture especially for the many homemakers who must conserve energy because of chronic illness or age. Developed in USDA's Home Economics laboratories at Beltsville, Md., it is the first in a series of kitchen designs based on research into energy costs and space needs for performing various household tasks.



DN-889 - Kitchen area is separated from workroom by wall refrigerator and counter, backed by shelves and desk space. A passageway between refrigerator and range at far end permits access to other rooms. Freezer is in foreground at right; just beyond is laundry area. Folding doors close this area off when not in use.



DN-888 - Sitting at mix center, homemaker has needed tools and ingredients at hand. Flour and sugar bins are at back. Pegboard and revolving cabinet at right hold supplies and utensils. Mixer moves on ball bearing casters. Adjustable posture stool stores under mix counter.



DN-892 - Lifting a family-size roast in and out of this waist-high oven is easy. Inside bottom of oven is 32 inches and the most used racks between 35 and 40 inches from the floor, recommended heights based on an energy study. Adjoining surface cooking unit is 35 inches high.



10032D - Cleaning up after meals takes less energy when homemaker can sit comfortably at sink, pick up dishes stacked on cart, rinse, and set them on dishwasher trays. The sink has one shallow bowl with drain set back to provide knee room. Soaps and detergents are at back of sink.



10029D - In this wall refrigerator food is easily seen and reached. Base cabinet under refrigerator serves to rest tray of glasses while homemaker pours milk, as here, or to hold other food. Cart used to transfer heavy loads of food and dishes is stored in open space in base cabinet at left.



10026D - Shelves on double-duty door to the food-storage closet at the end of the workroom provide handy place for canned goods. The door supported by heavy roller opens easily. There is space in the closet for storing more canned food, freezer and canning supplies and utensils.



10027D - Dish cabinet is conveniently located for setting the table and replacing dishes after washing. All frequently used items are stored in the easy-to-reach space 32 to 63 inches from the floor. Pull-out shelf brings toaster and appliances within easy reach of homemaker seated at the table on a swivel chair.



10025D - At desk built on wall, back of the refrigerator the homemaker can plan meals, make out market orders, use the telephone, and carry on the business of the home. Shelves above and at side hold recipes, bills, small radio, telephone books and other items. A wicker chair provides comfortable sitting.

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